

HISPI

Sunday Lunch

12pm-5pm

3 COURSES £38 | 2 COURSES £33

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5 Medjool dates wrapped in smoked bacon roasted with honey + £6 Gordal olives + £4 Fried and salted Valencian almonds + £3
STARTERS	Chicken liver parfait { Sauternes } farmhouse chutney, wholegrain sourdough toast Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill Gin-cured sea trout + £2 { Sauvignon Blanc } pomelo and endive salad, yoghurt, chive oil Roasted beetroot salad { Rosé de Syrah } ricotta, spiced pumpkin seeds and sticky walnut Cauliflower soup { Viura/Vedejo } Old Winchester cheese, charred onion oil
MAINS	Roast beef { Grenache/Syrah } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy Stuffed and rolled pork belly { Pinot Blanc } roast potatoes, buttered brassicas, caramelised apple purée Confit duck leg { Gamay } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut Pan-fried cod fillet { Picpoul de Pinet } creamed potato mash, long-stem broccoli, parsley sauce Pan-roasted cauliflower with sumac { Pinot Blanc } butterbean mash, green chilli and salted lemon dressing, toasted almonds
FOR TWO	19 oz. 35-day-aged sirloin of beef to share + £16 per person { Nebbiolo } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy
SIDES	Roast potatoes + £4 Roasted carrots with smoked garlic honey + £5 Red cabbage braised with port and mulling spices + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Carrot and swede mash + £3.5 Extra red wine gravy + £3.5 Invisible chips charity donation + £4 0% fat. 100% charity. All proceeds go to Hospitality Action, who support hospitality families in crisis across the UK. Thanks for chipping in.
DESSERTS	Vanilla crème brûlée { Sauternes } Sticky toffee pudding { Semillon } vanilla ice cream, butterscotch sauce Honeycomb ice cream { Pedro Ximénez } dark chocolate sauce and a wedge of honeycomb Eccles cake { 10-Year-Old Tawny Port } made with dry-aged beef fat, Appleby's Cheshire cheese Baked vanilla yoghurt { Charles Heidsieck Brut Champagne } spiced apple compote, cinnamon palmier
TO FINISH	Four British and Continental artisan cheeses + £12.5 house made digestive biscuits, fig and orange chutney please ask for our current selection and recommended wine pairing Caramelised white chocolate, salted lime and almond fudge + £3.5

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	38	
Charles Heidsieck Brut Reserve Champagne, France	12.5	75	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6.5	27
Viura/Vedejo El Coto Rioja Blanco, Rioja, Spain	5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6	8	36
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.5	8.5	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.5	10.5	45
Arinto 'Prova Regia', Quinta da Romeira, Portugal	7.5	10.5	45
Pinot Blanc Stopham Estate, Southern England	9	13.5	54
Chardonnay Irrewarra, Victoria, Australia	-	-	90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6.5	27
Shiraz 16 Stops, South Australia	6	7.5	31
Montepulciano Il Faggio, Abruzzo, Italy	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.5	8.5	36
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	12	50
Malbec Kaiken Ultra, Mendoza, Argentina	8.5	12.5	52
Pinot Noir Greywacke, Marlborough, New Zealand	11	15.5	65
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	80

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	27
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5	7	30

COCKTAILS	
Negroni JJ Whitley gin, Campari, Valdespino vermouth	10
Champagne Socialite Charles Heidsieck champagne, hibiscus	12
Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters	11
English Orchard JJ Whitley London dry gin, apple, elderflower	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, Goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	4
White Peach and Jasmine Fizz White peach and jasmine, lemon	4
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
No G&T Tanqueray 0.0%, London Essence tonic	5
Lady Grey's Garden Lady Grey Iced Tea, hibiscus	5

BEERS	330ML
Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus	6
Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish	6.5
Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted	5.5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5.5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	5.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	375ML
Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes Château Laville, Bordeaux, France	8.5	40

PORT	75ML
Ruby Port, Sandeman	6
10-Year-Old Tawny Port, Sandeman	7